

DESSERTS

	£	Kcal
Vanilla and caramel mille-feuille, caramelised puff pastry	25	921
Strawberry vacherin, basil, balsamic	22	352
Exotic rum baba, vanilla Chantilly cream	28	456
Fromage blanc mousse, raspberries, green and purple shiso	22	250
Melted chocolate dome, salted chocolate cookies, vanilla fudge	25	269
Ice-cream: dark chocolate, Madagascan vanilla, coffee, vanilla & chocolate cookie (choice of three)	20	431
Sorbet: lemon, passion fruit, raspberry (choice of three)	20	283
Selection of British cheeses, grapes, celery, walnut bread, chutney	30	417

SWEET WINES & PORT

100ml

Tokaji Szamorodni, István Szepsy, 2016	32	
Vin de Constance, 2012	55	
Sauternes, Château d'Yquem, 2005, by Magnum	185	
LBV Unfiltered Port, Quinta do Noval, 2016	18	
Tawny port, Graham's, 30 yo, by Rehoboam	25	

TEA AND COFFEE

Espresso, ristretto, macchiato	9	25
Filter coffee, cappuccino, café latte, flat white	9.5	165
Claridge's bespoke blend	9.5	1
Our tea and coffee is sustainably sourced through The Rare Tea Company and Workshop Coffee		

Executive Pastry Chef – Thibault Hauchard

A discretionary 15% service charge will be added to your final account.